

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0201481 - POMPEII		Site Address 100 STATE ST, LOS ALTOS, CA 94022		Inspection Date 05/01/2025		Placard Color & Score GREEN 84		
Program PR0307631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GUTIERREZ, GABRIEL		Inspection Time 12:40 - 14:10			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By FELIPE				FSC Carlos Vargas 04/14/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X				
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods	X						
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Observed pan of cooked vegetables maintained on top of the steam tables measuring at 97F. Manager stated that vegetables were just blanched and sautéed approximately 5 minutes prior and is in preparation for orders. At the time, no orders were placed.*

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Observed shellstock tags stored inside clear plastic baskets on the side of the three-door upright refrigerator commingled together.*

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Two dead German cockroaches observed on the floor by the rear door by the walk-in refrigerator. One dead cockroach observed inside sticky monitoring trap placed above the water filter by the espresso machine.*

Per manager, the facility noticed activity and increased service to once a week. Last serviced was conducted on 4/28/2025. Pest control report was provided for review. Manager stated that next service is supposed to be conducted the following week and will return to monthly services.

No other activity was observed throughout the facility.

[CA] Clean and sanitize area of dead cockroaches.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Raw shelled eggs maintained above ready-to-eat food items inside the walk-in refrigerator.*

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed coved base tiles directly below the three-compartment sink sunken into the wall and creating gaps and/or crevices for vermin harborage.*

[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Live clams	Three-door upright refrigerator	35.00 Fahrenheit	
Hot water	Food preparation sink	123.00 Fahrenheit	
Diced tomatoes	Food preparation refrigerator	40.00 Fahrenheit	
Cooked fusilli pasta	Walk-in refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	100.00 PPM	
Raw shrimp	Food preparation refrigerator	39.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator - pizza station	40.00 Fahrenheit	
Penne pasta	Drawer refrigerator	40.00 Fahrenheit	
Meat balls in marinara	Steam table	157.00 Fahrenheit	
Diced chicken	Three-door upright refrigerator	40.00 Fahrenheit	
Raw steak	Reach-in refrigerator	40.00 Fahrenheit	
Cooked ground beef	Walk-in refrigerator	41.00 Fahrenheit	
Cooked spaghetti pasta	Walk-in refrigerator	41.00 Fahrenheit	
Alfredo sauce	Walk-in refrigerator	41.00 Fahrenheit	
Mozzarella cheese	Food preparation refrigerator - pizza station	39.00 Fahrenheit	
Raw calamari	Food preparation refrigerator	38.00 Fahrenheit	
Live mussels	Three-door reach-in refrigerator	36.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Raw sausage	Food preparation refrigerator - pizza station	38.00 Fahrenheit	
Meat sauce	Steam table	164.00 Fahrenheit	
Raw chicken	Food preparation refrigerator	39.00 Fahrenheit	
Cooked meat balls	Walk-in refrigerator	40.00 Fahrenheit	
Alfredo sauce	Steam table	171.00 Fahrenheit	
Polenta	Steam table	179.00 Fahrenheit	
Raw shrimp	Three-door upright refrigerator	36.00 Fahrenheit	
Marinara sauce	Food preparation refrigerator - pizza station	40.00 Fahrenheit	
Linguine pasta	Drawer refrigerator	41.00 Fahrenheit	
Angel hair pasta	Walk-in refrigerator	40.00 Fahrenheit	
Cappellini sauce	Steam table	167.00 Fahrenheit	
Raw lamb chop	Reach-in refrigerator	39.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/15/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Felipe G.
Manager
Signed On: May 01, 2025